



Zucchini Crumb Cake

Makes: 12 servings

Prep Time: 20 minutes Bake Time: 40-50 minutes

Total Time: 1 hour & 10 minutes

Ingredients

Crumb Topping:

- 1/4 cup unsalted butter (1/2 stick)
- 1/3 cup chopped walnuts, optional
- 1/2 cup light brown sugar
- 1/2 cup all-purpose flour plus 1 tablespoon
- 1/2 tsp baking powder
- 1/2 tsp cinnamon
- 1/4 tsp salt

Zucchini Cake:

- 3/4 cup sugar
- 1/2 cup oil
- 1 large egg
- 1 egg yolk (from a large egg)
- 1 cup grated zucchini (no need to wring out the zucchini)
- 1/3 cup canned crushed pineapple, undrained (half of an 8-ounce can)
- 1 tsp vanilla extract
- 1 tsp baking soda
- 1/4 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1 & 1/2 cups flour

(ingredient list continues on next page)

Drizzle:

- 1/2 cup powdered sugar
- 1 tbsp milk or half and half
- 1/2 tsp vanilla extract

Instructions

Preheat the oven to 325°F. Spray a round 8-inch cake pan (with at least 2-inch sides) with baking spray. Line the bottom of the pan with a circle of parchment paper. (If your pan does not have 2 inch sides, use a 9-inch round pan.)

Crumb Topping:

In a medium-size, microwave-safe bowl, melt the butter in the microwave for 1 minute on high power. Add the walnuts (if using), brown sugar, flour, baking powder, cinnamon and salt. Stir with a fork until well-combined and crumbs start forming. Set aside until ready to use. The crumbs will firm up as they sit.

Zucchini Cake:

Whisk together the sugar, oil and eggs until smooth. Add the zucchini, pineapple and vanilla and stir until well combined. Sprinkle the baking soda, baking powder, salt and cinnamon over the top and stir to combine. Add the flour and stir just until all of the flour is incorporated.

Transfer the batter to the prepared pan and bake for 20 minutes. Carefully remove the pan from the oven and gently top with the crumb topping. Return the pan to the oven and bake for another 20-30 minutes, until the center is firm when touched lightly on the top of the cake. You can test the doneness with a toothpick inserted into the center of the cake. It will come out clean or with just a few crumbs when the cake is done. You can also test the doneness with an instant thermometer which should register 205-210°F when the cake is finished.

Allow the cake to cool for 10 minutes then invert onto a clean plate. Invert again onto a cooling rack so that the crumb topping is back on the top. Allow the cake to cool for 15-20 minutes before adding the drizzle.

Drizzle:

Combine powdered sugar, milk (or half and half) and vanilla and stir well with a small whisk or a fork. Drizzle over the top of the cake and ENJOY!

Recipe from The Cafe Sucre Farine